

Apricot-Yogurt Marinade

This marinade combines sweet apricot flavor with onions and yogurt to make it the perfect marinade for lamb, pork and poultry.

Ingredients:

- 1/2 cup finely chopped onion
- 1/2 cup plain yogurt
- 1 cloves minced garlic
- 1 1/2 tablespoons chopped fresh parsley
- 3 teaspoons chopped dried apricots
- 1/2 teaspoon cinnamon
- 1/4 teaspoon ground ginger
- salt and pepper to taste



Combine all ingredients in a glass container. Store in the refrigerator.
Great on lamb, pork, or poultry.

bbq.about.com/od/marinaderecipes

http://bbq.about.com/od/marinaderecipes/Marinade_Recipes_Marinades_make_meat_better.htm